AMENDMENTS TO THE CLAIMS

1.   (Currently amended) A <u>computer-implemented</u> method of producing a production run schedule of bakery products, the method including the steps of:

in response to determining <u>the number and type of</u> bakery products to be produced, ~~including a~~ <u>determining the</u> dough type[[, a]] <u>and</u> weight of dough of each [[said]] bakery product ~~and a number of said bakery products to be produced~~;

organizing each bakery product into a group according to the dough type <u>of the bakery product</u>;

calculating a total weight of dough [[of]] <u>for</u> each <u>type of</u> bakery product to be produced;

calculating [[a]] <u>the</u> number of full batches that can be produced of each <u>type of</u> bakery product<u>, a full batch being based on the consumption of whole bags of flour</u>;

calculating a weight of dough for each bakery product that cannot be produced in a <u>full</u> batch ~~comprising a whole number of bags of flour~~; [[and]]

combining the respective weights of dough for bakery products of the same dough type that cannot be produced in a <u>full</u> batch ~~comprising a whole number of bags of flour~~ into ~~such a batch~~ <u>combined batches; and</u>

<u>displaying the full and combined batches on a computer display to permit subsequent amendment.</u>

2.   (Currently amended) A <u>computer-implemented</u> method according to Claim 1, wherein the combined batches are full batches.

3.   (Currently amended) A <u>computer-implemented</u> method according to Claim 1, wherein the <u>run</u> schedule is amendable to ensure each batch in the schedule ~~includes a whole number of bags of flour~~ <u>is a full batch</u>.

4.   (Currently amended) A <u>computer-implemented</u> method according to Claim 3, wherein the number of bakery products is amendable to ~~obtain full batches~~ <u>to ensure that each batch</u> in the schedule <u>is a full batch</u>.

5.   (Currently amended) A <u>computer-implemented</u> method according to Claim 2, wherein the sequence of batches in the schedule is amendable.

6.   (Currently amended) A <u>computer-implemented</u> method according to Claim 1, wherein the bakery products of the same dough type are arranged in consecutive batches.

7.   (Currently amended) A <u>computer-implemented</u> method according to Claim 1, wherein the number of bakery products is multiplied by a weight of dough required to form a single bakery product, thereby ~~to calculate the~~ <u>calculating a</u> total weight of dough for [[the]] <u>each type of</u> bakery product.

8.   (Canceled)

9.   (Currently amended) A <u>computer-implemented</u> method according to Claim [[8]] <u>1</u>, wherein the step of displaying the <u>full and combined</u> batches involves displaying the batches graphically.

10.   (Currently amended) A <u>computer-implemented</u> method according to Claim 9, wherein the graphical display of batches includes graphical identification of bakery products forming [[the]] <u>each</u> displayed batch.

11.   (Currently amended) A <u>computer-implemented</u> method according to Claim 1, wherein the method includes the further step of providing a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.

12.   (Currently amended) A ~~computer~~ computer-readable storage medium containing computer-executable program instructions that, when executed by a computer, cause the computer to produce a schedule for ~~scheduling~~ a production run of determined bakery products in predetermined quantities, ~~the program being capable of performing the steps of~~ by:

determining the dough type and weight of dough of each bakery product to be produced;

organizing each bakery product into a group according to the dough type of the bakery product;

calculating a total weight of dough [[of]] for each type of bakery product to be produced;

calculating [[a]] the number of full batches that can be produced of each type of bakery product, a full batch being based on the consumption of whole bags of flour;

calculating a weight of dough for each bakery product that cannot be produced in a full batch ~~comprising a whole number of bags of flour~~; [[and]]

combining the respective weights of dough for bakery products of the same dough type that cannot be produced in a full batch ~~comprising a whole number of bags of flour such~~ into ~~a batch~~ combined batches; and

displaying the full and combined batches on a computer display to permit subsequent amendment.

13.   (Currently amended) A ~~computer~~ computer-readable storage medium containing computer-executable program instructions according to Claim 12, wherein the combined batches are full batches.

14.   (Currently amended) A ~~computer~~ computer-readable storage medium containing computer-executable program instructions according to Claim 12, wherein the ~~program performs the further step of displaying~~ the instructions, when executed, also cause the computer to display the batches to permit subsequent amendments of the schedule.

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15. (Currently amended) A ~~computer~~ computer-readable storage medium containing computer-executable program instructions according to Claim 14, wherein the batches are displayed graphically.

16. (Currently amended) A ~~computer~~ computer-readable storage medium containing computer-executable program instructions according to Claim 15, wherein the graphical display of batches includes a graphical identification of the bakery products forming [[the]] each displayed batch.

17. (Currently amended) A ~~computer~~ computer-readable storage medium containing computer-executable program instructions according to Claim 16, wherein the program provides a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.

18. (Currently amended) A baking system including:

a computer ~~with memory~~; and

a ~~computer~~ computer-readable storage medium containing computer-executable program instructions according to Claim [[11]] 12.

19. (Currently amended) A baking system according to Claim 18, wherein the baking system also includes baking machinery linked to the computer for control thereby.

20. (Currently amended) A baking system according to Claim 19, wherein the baking machinery ~~provide~~ provides feedback to the program, the ~~feed back~~ feedback comprising [[any]] information including one or more of the following:

(a) ingredients mixing and loading times expressed as a machine efficiency;

(b) individual batch mixing times;

(c) total mixing time;

(d) total lead time;

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(e)   total time to produce a production run;

(f)   failed production; and

(g)   amendments made to the production run.

21.   (Currently amended) A ~~computer~~ computer-readable storage medium containing a computer program for scheduling a production run of determined bakery products in predetermined quantities, ~~the computer program being in a computer readable form and being capable of performing the steps of~~ by:

determining the dough type and weight of dough of each bakery product to be produced;

organizing each bakery product into a group according to the dough type of the bakery product;

calculating a total weight of dough [[of]] for each type of bakery product to be produced;

calculating [[a]] the number of full batches that can be produced of each type of bakery product, a full batch being based on the consumption of whole bags of flour;

calculating a weight of dough for each bakery product that cannot be produced in a full batch ~~comprising a whole number of bags of flour~~; and

combining the respective weights of dough for bakery products of the same dough type that cannot be produced in a full batch ~~comprising a whole number of bags of flour into such a batch~~ into combined batches.

22.   (Currently amended) [[A]] Computer-readable storage medium containing a computer program according to Claim 21, wherein the combined batches are full.

23.   (Currently amended) [[A]] Computer-readable storage medium containing a computer program according to Claim 21, wherein the program performs the further step of displaying the batches to permit subsequent amendments of the schedule.

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24.   (Currently amended) [[A]] <u>Computer-readable storage medium containing a</u> computer program according to Claim 23, wherein the batches are displayed graphically.

25.   (Currently amended) [[A] <u>Computer-readable storage medium containing a</u> computer program according to Claim 24, wherein the graphical display of batches includes <u>a</u> graphical identification of <u>the</u> bakery products forming the displayed batch.

26.   (Original) A computer program according to Claim 25, wherein the program provides a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.